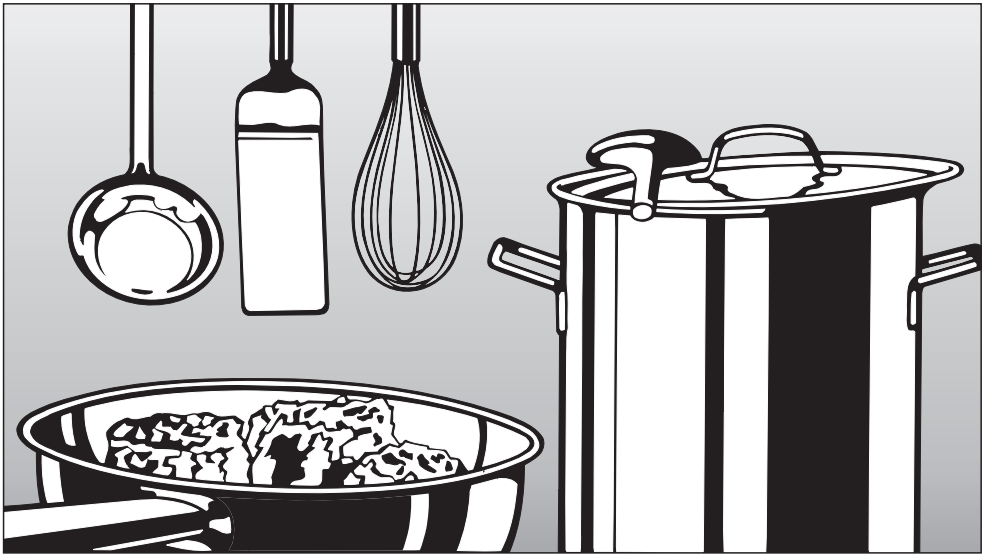
Miele

Operating and Installation instructions



Ceramic Cooktop with induction
KM 6310
KM 6344

To prevent accidents and
appliance damage,
read these instructions
before
installation or use.

en - CA

M.-Nr. 09 166 590

Contents

Guide to the cooktop 4
Cooktop models 4
KM 6310 4
KM 6344 5
Control panel 6
Cooking zone data 8
Special accessories 8

Safety instructions and warnings 9

Help protect our environment 18

Before the first use 19
First cleaning 19
First use 19

Induction 20
How induction works 20
Noises 21
Cookware 22

Use 23
The basics of use 23
Switching on 24
Power settings 25
Auto heat-up 26
Booster Function 28
Keeping warm 30
Switching off and residual heat display 31

Tips for saving energy 32

Timer 33
Minute minder 34
Switching a cooking zone off automatically 37
Using both timer functions at the same time 38

Contents

Safety features 39
Safety lock / System lock 39
Stop and Go 41
Safety switch-off 42
Overheat protection 43

Cleaning and care 44

Programming 46

Troubleshooting 50

Optional accessories 54

Con@ctivity and Miele@home 58
Registering the cooktop 58
To deregister the cooktop 59

Safety instructions for installation 60

Installation dimensions 66
KM 6310 66
KM 6344 67

Installation 68

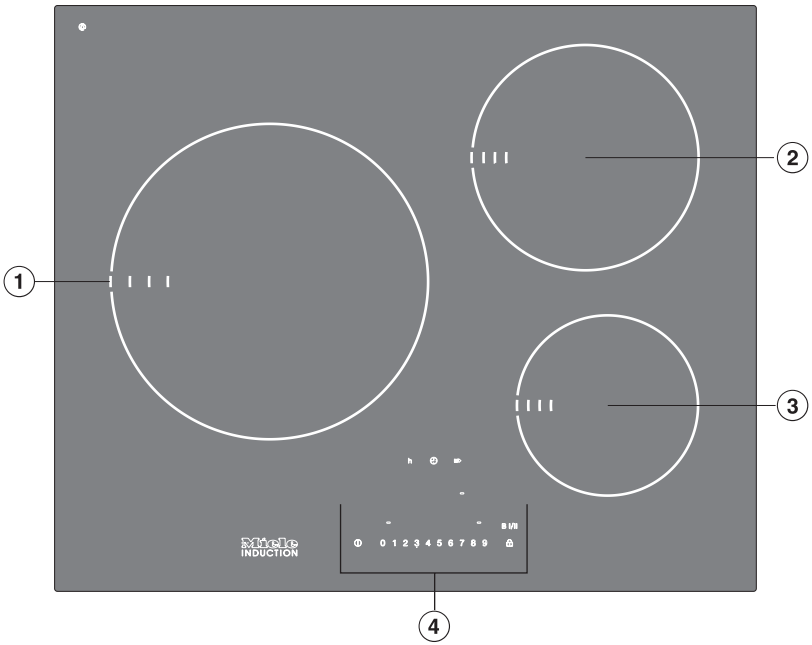
Electrical connection 69

Technical Service, Data plate 70

Guide to the cooktop

Cooktop models

KM 6310

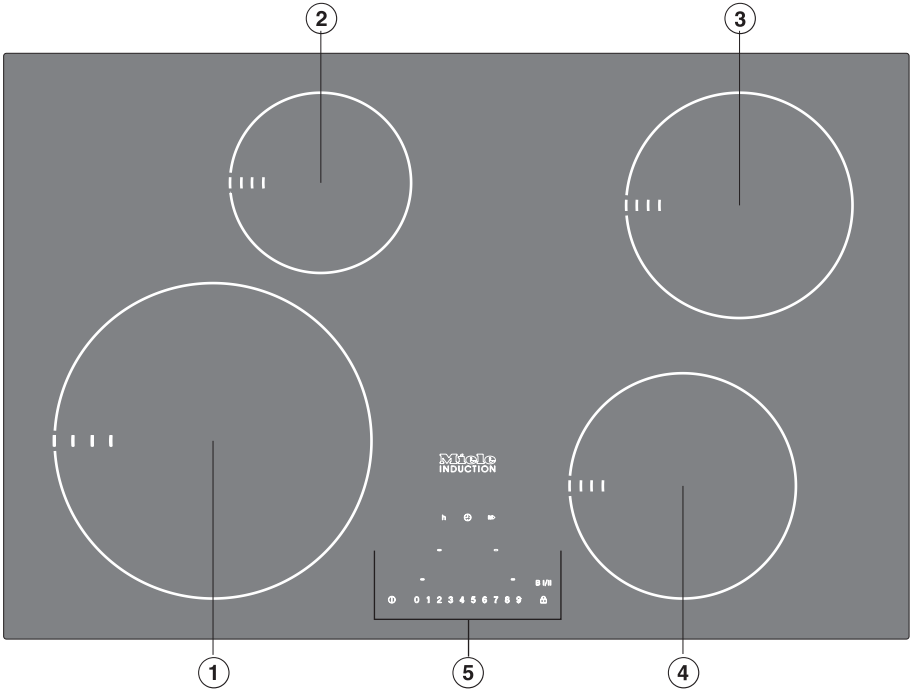


① Cooking zone with twin booster

②③ Cooking zone with booster

④ Control panel

KM 6344



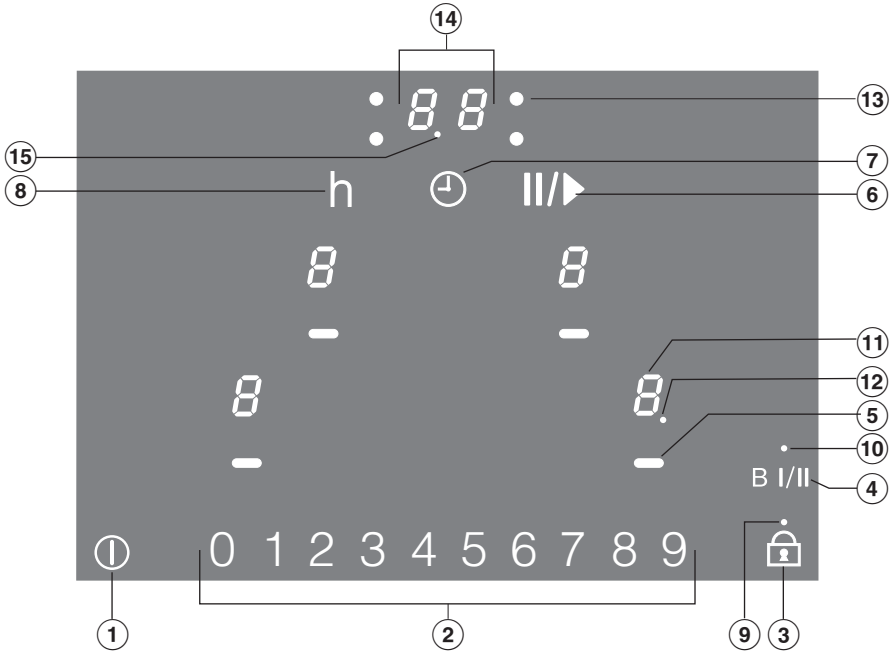
① Cooking zone with twin booster

②③④ Cooking zones with boosters

⑤ Control panel

Guide to the cooktop

Control panel



Sensors

① Cooktop ON/OFF

② Settings bar
- For setting the power level
- For setting the time

③ Lock indicator

④ Single booster / twin booster

⑤ For selecting the cooking zone

⑥ Stop and Go

⑦ - Timer selection
- For switching between timer functions
- For selecting the shut-off time (see "Automatic cooking zone shut-off")

⑧ Hour function

Indicator lights

⑨ Lock indicator

⑩ Booster

Cooking zone display

⑪

0	=	Cooking zone ready for use
h	=	Keeping warm function
1 to 9	=	Power levels
ı	=	Level 1 twin booster
ıı	=	Booster / level 2 twin booster
u	=	Missing or unsuitable cookware (see Induction)
⁼	=	Residual heat
A	=	Auto heat-up with increased number of power levels

⑫ Indicator light for auto heat-up or increased number of power levels (see Programming)

Timer display

⑬ Indicator light for cooking zone selection, e.g. right rear burner

⑭

00 to 99	=	Time in minutes
0.h to 9h	=	Time in hours

⑮ Indicator light for half hours if the minute minder setting is over 99 minutes

Cooking zone data

Cooking zone	KM 6310	
	smallest to largest ∅ in cm*	Rating in watts at 240 V**
⊡	18 - 28	Normal 2600 Twin booster, level 1 3000 Twin booster, level 2 3700
⊡	14 - 20	Normal 1850 Booster 3000
⊡	10 - 16	Normal 1400 Booster 2200
		Total: 7400

Cooking zone	KM 6344	
	smallest to largest ∅ in cm*	Rating in watts at 240 V**
⊡	18 - 28	Normal 2600 Twin booster, level 1 3000 Twin booster, level 2 3700
⊡	10 - 16	Normal: 1400 With Booster: 2200
⊡	14 - 20	Normal: 1850 With Booster: 3000
⊡	14 - 20	Normal: 1850 With Booster: 3000
		Total: 7400

* Cookware of any diameter may be used within the specified range.

** The wattage quoted may vary depending on the size and material of the cookware used.

Special accessories

Cooktops with the @ symbol in the top left-hand corner are pre-equipped for the Miele@home system (see Optional accessories).

This cooktop complies with all applicable safety laws and regulations. However, improper use can result in personal injury and material damage.

Before using the cooktop for the first time, carefully read the instructions for installation and use.
The instructions contain important information for installation, safety, use and maintenance. This will protect you from injury and prevent damage to the cooktop.

Miele will not be held liable for damage caused by failure to comply with the safety instructions and warnings.

Keep the instructions in a safe place and pass them along to any future owner

Intended use

▶ This cooktop is intended for use in households and similar environments.

▶ This cooktop is not intended for outdoor use.

▶ Use the cooktop only in household-type situations for the preparation and warming of food.
All other types of use are not permitted.

▶ Individuals who are incapable of using the appliance safely because of their physical, sensory or mental capabilities or their lack of experience or knowledge must not use this appliance without supervision or instruction by a responsible person.
These individuals must only be allowed to use the cooktop without supervision if its operation has been explained to them in such a way that they can safely use it. They must be able to recognize and understand the potential hazards of improper operation.

Children at the cooktop

▶ Children under 8 years of age must be kept away from the cooktop unless they are under constant supervision.

▶ Children 8 years and older must only be allowed to use the cooktop without supervision if the operation of the dishwasher has been explained to them in such a way that they can safely use it. They must be able to recognize and understand the potential hazards of improper operation.

▶ Children must not clean the cooktop unless they are under supervision.

▶ Always supervise any children in the vicinity of the cooktop. Do not allow children to play with the appliance.

▶ The cooktop is hot during use and remains so for some time after being switched off. Keep children away from the appliance until it has cooled down enough that there is no longer any danger of burning.

▶ Risk of suffocation!
Children could wrap themselves in packaging materials (e.g. foil) or pull it over their heads during play and suffocate.
Keep packaging materials out of the reach of children.

▶ Risk of burns!
Keep the spaces above and behind the cooktop clear of any items that could draw the interest of a child. Otherwise, a child could be tempted to climb onto the cooktop.

▶ Risk of scalding and burns!
ALWAYS turn pot/pan handles inward so that they do not extend out from the cooktop, where they could be grabbed. This helps reduce the risk of burns and scalding.

▶ Use the system lock to prevent children from turning the cooktop on. When using the cooktop, turn on the safety lock to prevent children from changing the (selected) settings.

Technical safety

▶ Installation, repair and maintenance work should only be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous for the user.

▶ A damaged cooktop can be dangerous. Before installing the cooktop, check for visible damage. Do not operate a damaged appliance.

▶ The electrical safety of this cooktop can only be guaranteed if proper grounding has been installed in compliance with applicable regulations. It is imperative that this basic safety requirement be met.
If in doubt, have the house wiring checked by a qualified electrician.

▶ Before installation, make sure that the voltage and frequency on the cooktop's data plate correspond with the household electrical supply.
These ratings must match to prevent damaging the cooktop.
If in doubt, consult a qualified electrician.

▶ Multiple power outlets or extension cords are not safe (risk of fire). Do not use them to connect the cooktop to the electrical power supply.

▶ To ensure safe operation, use the cooktop only when it has been properly installed.

▶ This cooktop is not to be used in mobile locations such as ships.

▶ Do not under any circumstances open the cooktop housing. Any contact with connections carrying voltage or changes to the electrical or mechanical set-up will endanger you and may impair the functioning of the cooktop.

▶ Repairs not performed by a Miele authorized service technician will void the warranty.

▶ Only with original Miele spare parts can the manufacturer guarantee the safety of the appliance. Defective components should only be replaced with parts from Miele.

▶ The cooktop is not intended for use with an external timer or a remote control system.

▶ Connection of the cooktop to the electrical power supply must only be performed by a qualified electrician. A damaged connection cable must be replaced with a special cable and the work be performed by a qualified electrician. See Electrical connection.

▶ Before installation, maintenance or repair work is performed, disconnect the cooktop from the electrical power supply.
Ensure this by

– switching the respective circuit breaker off, or
– fully unscrewing the respective fuse, or
– pulling out the power plug (if applicable).
  Pull on the plug and not on the cord.

▶ If the cooktop is equipped with a communication module, the communication module must also be disconnected from the power supply when the cooktop is being installed as well as during maintenance and repair work.

▶ Risk of electric shock!
If the cooktop is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.

Proper use

▶ Oil and fat may ignite if overheated. Do not leave the appliance unattended when cooking with oil or fat.?
Do not use water to extinguish oil or fat fires. Switch the cooktop off and use a lid or a wet dishtowel to put out the fire.

▶ After use, switch off the element by its control and do not rely on the pan detector.

▶ Flames can set fire to the grease filters in the exhaust hood. Never flambé food under an exhaust hood.

▶ Spray cans, flammable liquids or flammable materials can ignite if heated. If there is a drawer below the appliance, do not store flammable items in the drawer. If there is a cutlery tray below the cooktop, it must be made of heat-resistant material.

▶ Never heat empty cookware.

▶ Never use the cooktop to heat closed cans.
The increased pressure can cause the cans to explode.

▶ Never cover the cooktop with a board, cloth or protective sheet. Risk of fire or damage if it is still hot or if switched on inadvertently.

▶ If using a small appliance (e.g. a hand mixer) in the vicinity of the cooktop, make sure that the power cord does not come into contact with the hot cooktop. The insulation of the cord could get damaged.

▶ If the cooktop is built in behind a cabinet door, it should only be operated with the door open.
Close the door only when the residual heat indicators have gone out.

▶ The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.

▶ You could burn yourself on a hot cooking zone. Protect your hands when working with a hot appliance - wear oven mitts or use potholders. Make sure the material is not wet or damp. This would increase the transfer of heat to your skin and could cause steam burns.

▶ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can become hot

▶ If the cooktop is switched on or accidentally switched on or if it is still hot, metal objects on the cooktop can heat up.
Other items may melt or catch fire.
Damp lids can become attached to the cooktop by suction.
Do not store items on the cooktop!
Always switch the cooking zones off after use!

▶ Do not let sugar, food containing sugar, plastic or aluminium foil fall on the hot cooktop and melt. They can damage the ceramic surface when they cool. Switch the cooktop off immediately and clean with a glass scraper.
Clean the cooktop with a glass ceramic cleaner once it has cooled down.

▶ Never heat an empty pot! This can damage the glass ceramic surface. Never leave the cooktop unattended during use!

▶ Rough cookware can scratch the glass ceramic surface. Use only pots and pans with a smooth bottom.

▶ Salt, sugar, and grains of sand or dirt (e.g. from fresh vegetables) between the cookware and the cooktop can cause scratches. Keep cooktop and cookware clean.

▶ Even light objects such as a salt shaker can cause cracks and chips if they fall on the glass ceramic surface. Do not drop anything on the glass ceramic surface.

▶ Hot objects on the sensor areas or indicators can damage the electronics underneath. Never place hot pots or pans on the sensor areas or indicators.

▶ Because induction heating works so quickly, the temperature of the cookware bottom can quickly reach the ignition point of oils and fats. Never leave the cooktop unattended during use!

▶ Do not heat oils and fats for longer than one minute, and never use the booster.

▶ For users who wear a pacemaker:
When the cooktop is in use it is surrounded by an electromagnetic field. It is unlikely that this will affect a pacemaker.
However, if in doubt consult the manufacturer of the pacemaker or your doctor.

▶ Objects affected by electromagnetic fields, for instance credit cards, CDs and calculators, should be kept away from the cooktop when it is on.

▶ Metal objects stored in a drawer under the cooktop can become hot when the cooktop is in heavy use over a longer period of time. Do not store metal objects in a drawer under the cooktop!

▶ The cooktop is equipped with a cooling fan. If there is a drawer below the installed appliance, you will need to ensure there is enough space to allow for ventilation.
Do not use the drawer to store sharp or small objects or paper. They could pass through or be sucked into the vents in the housing and damage the fan blades or otherwise interfere with cooling.

▶ Never use two pieces of cookware simultaneously on one cooking zone, one grill zone or one PowerFlex zone.

Cleaning and care

▶ Never use a steam cleaner to clean the cooktop.
The steam can reach the electrical components and cause a short circuit.

▶ If the cooktop is installed above a self-cleaning oven, do not use it during self-cleaning as this could trigger the overheat protection of the cooktop (see the corresponding section of the manual).

Help protect our environment

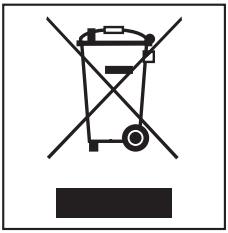
Disposal of packing materials

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation!

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.



Before discarding an old appliance disconnect it from the electrical supply and cut off the power cord to prevent it from becoming a hazard.

Stick the data plate, which is included with the appliance documents, on the appropriate place on the cooktop (see Technical Service).

First cleaning

- Remove any protective foil and stickers.
- Before first use, wipe down the appliance with a damp cloth and dry it.

First use

For facetted cooktops (with bevelled glass edge):
In the first few days after installation, a small gap may be visible between the cooktop and the countertop. It will become smaller with use. Despite this small gap, the electrical safety of your appliance is always ensured.

The metal parts have a protective coating. The first time the appliance is used, an odour and perhaps some vapour may be released. During the first hours of use there may also be an odour from the induction coils. Each subsequent use reduces the odour and it will ultimately dissipate entirely.

The smell and any vapours do not indicate a faulty connection or a defective appliance and are not harmful to your health.

Please note that the heating-up time for induction cooktops is very much shorter than for conventional cooktops.

Induction

How induction works

Under each induction cooking zone there is an induction coil. When the cooking zone is switched on, the coil generates a magnetic field that acts directly on the bottom of the cookware to heat it up. The cooking zone heats up indirectly from the heat given off by the cookware.

Induction only works with cookware that has a magnetizable bottom (see Cookware). The induction process automatically takes into account the size of the cookware being used.

In the cooking zone display the symbol ⍦ will flash alternately with the selected power setting:

– if no cookware or if unsuitable cookware (items without a magnetizable bottom) is being used

– if the bottom diameter of the cookware being used is too small

– if the cookware is removed from a cooking zone that is on.

If suitable cookware is placed on the cooking zone within 3 minutes, the ⍦ goes out, and you can continue as usual.

If no cookware or if unsuitable cookware is used, the cooking zone will automatically switch off after 3 minutes.

Risk of burns!
Do NOT use the appliance as a resting place for cutlery or other items made of metal.
If the appliance is on or accidentally switched on or there is residual heat, these items might heat up.
Always switch off the cooking zones after use.

Noises

When you use an induction cooking zone, the following noises may occur, depending on the the type and shape of the cookware bottom:

– The zone may hum at higher power settings. The humming will become quieter or disappear if you lower the power setting.

– Cookware with bottoms made of different materials (e.g. sandwich bottoms) may produce a crackling noise.

– Whistling may occur if connected cooking zones (see Booster function) are simultaneously in use and cookware with bottoms made of different materials are on them.

– The electronics may produce a clicking sound, especially at lower power settings.

– Whirring sound from the cooling fan. The fan comes on automatically when the cooking zone gets very hot. The cooling fan may continue to run after the cooktop is switched off.

Cookware

Suitable cookware is made of:

– stainless steel with a magnetizable bottom

– enamel-coated steel

– cast iron.

Unsuitable cookware is made of:

– stainless steel with a non-magnetizable bottom

– aluminium, copper

– glass, ceramics, earthenware, stoneware.

If you are not sure whether a pot or pan is suitable for induction, you can test it using a magnet against the bottom. If the magnet sticks, the cookware can be used.

Note that the type of cookware bottom you use will have an effect on how evenly the food cooks.

For optimal efficiency, select cookware that fits between the innermost and outermost markings on the cooking zone. If the pot is smaller than the innermost marking, the cooking zone behaves as if no cookware is on it.

When choosing cookware please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. But the important diameter is the diameter of the base, which is usually smaller.

Risk of burns!
If the cookware only partially covers the cooking zone, the handle could become very hot.
Make sure to place the cookware in the middle of the cooking zone.

The basics of use

Your glass ceramic cooktop is equipped with sensors which respond to touch.

To operate the cooktop, simply touch the relevant sensor. An audio signal confirms each touch of the sensor.

The cooking zones and the timer must be active if you want to set or change a power level or time.
To activate a cooking zone or the timer, touch the sensor of the desired cooking zone or timer. When you touch the sensor, the respective cooking zone or timer display starts flashing. As long as the display is flashing, the cooking zone or timer is active and you can set a power level or time.
Exception:
If only one cooking zone is being used, the power level can be changed without activation.

Keep the control panel clean and do not place anything on it. Otherwise the sensor areas may not respond or unintentional commands may be given, even causing the cooktop to automatically switch off (see Safety switch-off). NEVER place hot cookware on the sensor areas. The electronics underneath may get damaged.

Switching on

Begin by switching on the cooktop, then the desired cooking zone.

Do not leave the cooktop unattended when in use!

Switching the cooktop on

■ Touch the ⏻ sensor.

0 appears in each of the cooking zone displays. If you don't touch another sensor within the next few seconds, the cooktop will shut off for safety.

Switching a cooktop on, selecting a power level

■ Briefly touch the sensor for the desired cooking zone.

0 flashes in the cooking zone display.

■ Touch the desired power level number on the settings bar. For a setting between two power levels (see Power settings), press the area between the numbers.

The power level setting will flash for a few seconds and then remain steady.

Changing the power level

■ Briefly touch the sensor for the desired cooking zone.

The power level will flash in the cooking zone display.

■ Touch the respective number on the settings bar to set the desired power level.

If only one burner is on, the power level can be changed without activation.

Power settings

The cooktop is factory-programmed with 9 power levels. You can increase the number of power levels (see Programming). The additional levels are indicated by a dot next to the number.

	Power settings	
	Default settings (9 power levels)	**Extended settings (17 power levels)**
Keeping warm	h	h
Melting butter Dissolving gelatine	1 - 2	1 - 2.
Making milk puddings	2	2 - 2.
Warming small quantities of liquid Cooking rice	3	3 - 3.
Thawing frozen vegetables (blocks)	3	2. - 3
Making porridge	3	2. - 3.
Warming liquid and semi-solid foods Making omelettes or lightly fried eggs Steaming fruit	4	4 - 4.
Cooking dumplings	4	4 - 5.
Steaming vegetables or fish	5	5
Thawing and heating frozen food	5	5 - 5.
Bringing large quantities of food to the boil, e.g. casseroles Thickening custard and sauces, e.g. hollandaise	6	5. - 6
Gently frying eggs (without overheating the fat)	6	5. - 6.
Gently frying meat, fish or sausages (without overheating the fat)	7	6. - 7.
Frying pancakes, etc.	7	6. -7
Braising for stews	8	8 - 8.
Boiling large quantities of water Bringing to a boil	9	9

These settings are guidelines only.
With deep pans, larger quantities of food, or when cooking without a lid, a higher setting is required. For smaller quantities, select a lower setting. With time, you will get to know which settings suit your cookware best.

Auto heat-up

When Auto heat-up is activated, the cooking zone starts heating at the highest power setting and then switches to the power level selected (continued-cooking level). The heat-up time depends on the continued-cooking level you selected (see chart).

Activating

■ Briefly touch the sensor for the desired cooking zone.

The cooking zone display flashes.

■ Touch the number of the desired continued-cooking level until a signal sounds and the indicator light in the cooking zone display to the right of the continued-cooking level lights up.

When the heat-up time has elapsed, the indicator light on the right beside the continued-cooking level goes out.

With the **extended** power settings (see Programming), *A* flashes alternately with the continued-cooking level until the heat-up time has elapsed.

Changing the continued-cooking level deactivates auto heat-up.

Deactivating

You can switch off auto heat-up before the heat-up time has elapsed.

■ Briefly touch the sensor for the desired cooking zone.

The cooking zone display flashes.

Touch the selected continued-cooking level until the indicator light and *A* go out; or select a different power level.

Continued-cooking level*	Heat-up time in minutes and seconds (approx.)
1	0 : 15
1.	0 : 15
2	0 : 15
2.	0 : 15
3	0 : 25
3.	0 : 25
4	0 : 50
4.	0 : 50
5	2 : 00
5.	5 : 50
6	5 : 50
6.	2 : 50
7	2 : 50
7.	2 : 50
8	2 : 50
8.	2 : 50
9	-

* The continued-cooking levels with a dot are only available if the number of power levels has been extended (see Programming).

Booster Function

The cooking zones are equipped with a booster or a twin booster (see Guide to the cooktop).

The booster function increases the power so that large quantities can be quickly heated, e.g. water for cooking pasta. When activated, the cooking zones will heat with more power for 15 minutes.

The booster function can only be used on two cooking zones at a time, one on the left and one on the right.

If the booster function is activated when

– no power setting has been selected. The cooking zone will automatically switch to level 9 at the end of the booster time or if it is switched off before this.

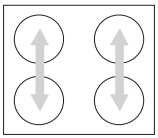
– a power setting has been selected. The cooking zone will automatically switch to the selected power level at the end of the booster time or if it is switched off before this.

If the cookware is removed during the booster time, the booster function is interrupted. It will resume if the cookware is placed back on the cooking zone within 3 minutes.

In order to supply the booster power needed, another cooking zone will operate at reduced power while the booster is on. This means that the cooking zones are connected (networked) in pairs, as shown here:

When Booster or Twin booster level 1 is activated, the following happens to the connected cooking zone:

– if auto heat-up is activated, it will be deactivated.



– if the power level of the connected cooking zone is 9, it will be reduced.

When Twin booster level 2 is activated, the connected cooking zone is switched off.

Activating the booster

- Touch the sensor for the desired cooking zone.
- Select a power level, if necessary.
- Touch the **B I/II** sensor.

The Booster indicator light will come on, and ,,flashes in the cooking zone display.

After a few seconds ,, becomes steady and the indicator light goes out.

Activating the twin booster

Level 1

- Touch the sensor for the desired cooking zone.
- Select a power level, if necessary.
- Touch the **B I/II** sensor.

The Booster indicator light will come on and ,flashes in the cooking zone display. After a few seconds , becomes steady and the indicator light goes out.

Level 2

- Touch the sensor for the desired cooking zone.
- Select a power level, if necessary.
- Touch the **B I/II** sensor twice.

The Booster indicator light will come on and ,,flashes in the cooking zone display. After a few seconds ,, becomes steady and the indicator light goes out.

Deactivating the booster / twin booster

- Touch the sensor for the desired cooking zone.
- Touch the **B I/II** sensor repeatedly until the Booster indicator light goes out and the selected power setting appears in the cooking zone display,

or

- touch the sensor for the desired cooking zone.
- Select a different power level.

Keeping warm

Every cooking zone has a keeping-warm setting. Keeping warm (h) is between power levels 0 and 1.

If it is activated, the cooking zone switches off after a maximum of two hours.

Keeping warm is for keeping food warm that has just been cooked warm, i.e. food that is still hot. It is not intended for reheating food that has gone cold!

Activating Keeping warm

- Touch the sensor for the desired cooking zone.
- Touch the settings bar between the numbers 0 and 1.

The cooking zone displays h.

Tips

– Keep the food warm in the cookware (pots/pans). Cover the cookware with a lid.

– It is not necessary to stir the food while it is being kept warm.

– Loss of nutrients begins with the preparation of the food and continues while it is being kept warm. The longer food is kept warm, the greater the loss of nutrients. The keeping-warm time should therefore be as short as possible.

Switching off and residual heat display

Switching a cooking zone off

■ Touch the sensor for the desired cooking zone twice.

A *0* flashes for a few seconds in the cooking zone display. If the cooking zone is still hot, the residual heat display appears.

Switching the cooktop off

■ Touch the ⏻ sensor.

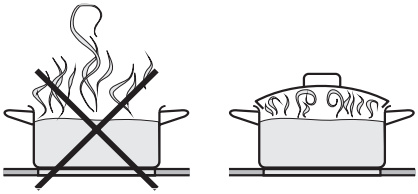
This switches off all the cooking zones. A residual heat display appears for each cooking zone that is still hot.

Residual heat display

The bars in the residual heat display gradually disappear as the cooking zones cool down. The last bar goes out when the cooking zone is safe to touch.

Do not touch the cooking zones and do not place any heat-sensitive objects on the surface while the residual heat display is still on.
Risk of burns and fire!

– Whenever possible, keep pots and pans covered while cooking. This helps to limit the loss of heat.



open closed

– For small quantities, choose small cookware. A small pot requires less energy than a larger, only partially filled pot.

– Cook with as little water as possible.

– Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power setting.

– The cooking time can be reduced significantly by using a pressure cooker.

The cooktop must be switched on to use the timer.

The timer can be used for two different functions:

– To set the minute minder

– To set a cooking zone to switch off automatically.

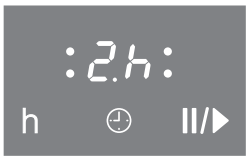
You can select a time from 1 minute (*01*) to 9 hours (*9h*).

A time up to 99 minutes is set and displayed in minutes.
Example:

With a time of more than 99 minutes, the timer must be switched to hours. The time is set in half-hour steps. The half

hour is indicated by a dot after the number.
Example (2 hours 30 minutes):

When the set time has elapsed, *00* appears in the timer display and an audio signal sounds for a few seconds.



Minute minder

Setting the minute minder

Minutes

Example: You want to set a time of 15 minutes.

- Switch the cooktop on.
- Touch the ◴ sensor.

00 appears in the timer display, and the right *0* flashes.

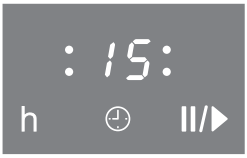
First you set the tens, then the ones.

- Touch the number corresponding to the tens (in this case 1) on the settings bar.

The timer display changes, *1* flashes on the right.

- Touch the number corresponding to the ones (in this case 5) on the settings bar.

The timer display changes, the 1 jumps to the left and *5* appears on the right.



The minute minder starts counting down.

Hours

To set full hours, touch the respective number on the settings bar.
To set the half hours, touch the space between 2 numbers on the settings bar.
Example: You want to set a time of 2 hours and 30 minutes

- Switch the cooktop on.
- Touch the ◴ sensor.

00 appears in the timer display, and the right *0* flashes.

- Touch the h sensor to switch the display to hours.

- Touch the settings bar between the numbers 2 and 3.

After a few seconds the timer display will be steady. The minute minder starts counting down.

Timer

Changing

- Touch the ◴ sensor.
- Set the desired time as described above.

Clearing

- Touch the ◴ sensor until 00 appears in the timer display.

Switching a cooking zone off automatically

You can set a time after which a cooking zone switches off automatically.
All of the cooking zones can be programmed at the same time.

> If the programmed time is longer than the maximum time allowed, the safety switch-off function will switch off the cooking zone automatically when the maximum time has elapsed (see Safety switch-off).

- Select a power level for the desired cooking zone.
- Keep touching the ◴ sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are on, the indicator lights flash in a clockwise direction, starting with the left front.

- Set the desired time.

The time counts down in 1-minute steps. The time remaining is shown in the timer display and can be changed at any time.

If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will be displayed, and the respective indicator light flashes. The other indicator lights are steady. If you want to see the other remaining times, keep touching the ◴ sensor until the desired indicator light flashes.

Using both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed one or more switch-off times and would also **like to set the** minute minder**:**
Keep touching the m sensor until the indicator lights for the programmed cooking zones light up steady and 00 appears in the timer display.

If you have set the minute minder and would **also** like to program one or more**switch-off times**:
Keep touching the m sensor until the indicator light for the desired cooking zone flashes.

Shortly after the last touch, the shortest remaining time will come up in the timer display.
If you would like the other remaining times to be displayed, keep touching the ◴ sensor until
- the indicator light for the desired cooking zone flashes (automatic switch-off).
- only the timer display flashes (minute minder).

Starting with the shortest remaining time, all the cooking zones that are on and the minute minders will be selected in a clockwise direction.

Safety lock / System lock

Your cooktop is equipped with a safety lock to prevent the cooktop and the cooking zones from accidentally being switched on or their settings changed.

The **safety lock** can be activated when the cooktop is switched on. When activated, the cooktop has only limited functions:

– The cooking zone power levels and the timer settings cannot be changed.

– The cooking zones, the cooktop and the timer can be switched off, but cannot be switched on again.

The **system lock** can be activated when the cooktop is switched off. When the system lock is activated, the cooktop cannot be switched on and the timer cannot be used.

The appliance is programmed so that the system lock must be activated manually.
It can be programmed to be activated automatically 5 minutes after the cooktop has been switched off, if the lock is not manually activated first (see Programming).

If a locked sensor switch is touched when the safety lock or the system lock is activated, the indicator light comes on and the timer display shows *LC* for a few seconds.

By default the locks are programmed for three-finger control. You can change the default to one-finger control (see Programming).

If there is a power interruption, the safety lock and the system lock will be deactivated.

Activating

Three-finger control (factory default)

- Touch the 🔒 sensor and the selection switches of both right-hand cooking zones at the same time until the lock indicator comes on and LC appears in the timer display.

The indicator light and LC will go out after a short while.

One-finger control

- Touch the 🔒 sensor until the lock indicator lights up and LC appears in the timer display.

The indicator light and LC will go out after a short while.

Deactivating

Three-finger control (factory default)

- Touch the 🔒 sensor and the selection switches of both right-hand cooking zones at the same time until the lock indicator and LC in the timer display go out.

One-finger control

- Touch the 🔒 sensor until the lock indicator and LC in the timer display go out.

Stop and Go

Your cooktop has a Stop and Go feature which, when activated, reduces the power of all switched-on cooking zones to level 1. The power levels of the cooking zones and the timer settings cannot be changed, the cooktop can only be switched off.

When Stop and Go is deactivated, the cooking zones resume at the power setting which was last set.
If Stop and Go is not deactivated, the cooktop switches off after 1 hour.

When Stop and Go is activated
- the countdown of a time programmed for auto switch-off will be interrupted. When deactivated, the time will continue to run.
- the minute minder will continue to run without interruption.

Activating

■ Touch the **II/▶** sensor.

The power of the cooking zones in use will be reduced to level 1.

Deactivating

■ Touch the **II/▶** sensor.

The cooking zones will now run at the power levels previously set.

Safety switch-off

If the the cooking time is too long

If a cooking zone is heated for an unusually long period of time (see chart) at the same power level, it will switch itself off and the residual heat will be displayed.

To use the cooking zone again, switch it back on in the usual way.

Power level*	Maximum operating time in hours
h	2
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	3
6 / 6.	2
7 / 7.	2
8 / 8.	2
9	1

* The power levels with a dot are only available if the number of power levels has been extended (see Programming).

If the sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example by fingers, food that boils over or by objects placed on them.
F will flash in the timer display.

■ Clean the control panel or remove the obstruction.

F will go out. The cooktop can now be used again.

Overheat protection

All the induction coils and the cooling elements for the electronics are fitted with overheating protection. Before the induction coils or cooling elements get too hot, the overheating protection initiates the following measures:

Induction coils

– If the booster function is being used, this will be switched off.

– The power level that is set will be reduced.

– The cooking zone switches off automatically.
FE flashes in the timer display alternately with *44*.

You can use the cooking zones again as usual when the fault message has gone out.

Cooling elements

– If the booster function is being used, this will be switched off.

– The power level that is set will be reduced.

– The cooking zones switch off automatically.

The affected cooking zones can only be used again if the cooling element has cooled down to a safe level.

Overheating can be caused by:

– heating empty cookware.

– fats or oils being heated at high power settings.

– insufficient ventilation of the underside of the cooktop.

– a hot cooking zone being switched on after a power outage.

If, despite elimination of the cause, the overheat protection is triggered again, contact Miele Customer Service.

⚠NEVER use a steam cleaner to clean this appliance. The steam can reach the electrical components and cause a short circuit.

Clean the appliance on a regular basis, preferably after each use. Let the appliance cool down before cleaning.
Dry the appliance any time water is used to clean it. This helps prevent lime deposits.

To avoid damaging the surfaces, do not use any

– dishwashing liquid,

– cleaning products that contain washing soda, acids/alkali, ammonia, or bleach,

– limescale removers,

– stain and rust removers,

– abrasive cleaners such as scouring powder, scouring liquid or pumice stones,

– cleaners containing solvents,

– dishwasher cleaner,

– grill andovensprays,

– glass cleaners,

– scouring brushes and sponges (such as pot scrubbers), or used sponges that still contain abrasive cleanser residue,

– magic erasers,

– sharp objects
(they could damage the seals between the ceramic and the frame or between the frame and the countertop).

Do not use dishwashing liquid for cleaning. When cleaning with a dishwashing liquid, not all contaminants and residues are removed. The result is an invisible film, which leads to discolouration of the ceramic surface. This discolouration cannot be removed.
Clean the cooktop on a regular basis with a special ceramic cleaner.

First wipe down the surface with a damp cloth to loosen soiling, then remove stubborn crusting with a glass scraper.

Next, clean the cooktop with the Miele ceramic and stainless steel cleaner (see "Optional accessories"), or a commercial ceramic cleaner and paper towel or a clean cloth. Do not apply cleaner to a hot cooking zone as this can leave spots. Follow the instructions of the manufacturer of the cleaning product.

Wipe the cooking zone with clean water and dry it with a clean, dry cloth. Be sure to remove all cleaning product residue. Residue will burn into the cooktop during subsequent uses, damaging the glass ceramic.

Spots from lime deposits, water, and aluminium deposits (shimmering metallic spots) can be removed with a glass ceramic and stainless steel cleaner.

If **sugar, plastic, or aluminium foil** fall onto a hot cooking zone, switch the appliance off. **Immediately**, while the zone is still hot, use a glass scraper to thoroughly remove the spill from the cooking zone. Risk of burns!
Once the zone has cooled off, clean thoroughly as described above.

You can change the programming of your cooktop (see chart). You can change several settings one after the other.

After starting the programming function *P* (Program), an *5* (Status) will appear in the timer display. With cooktops that have 3 cooking zones, an additional display appears at the back left.

The program is displayed in the front left and back left cooking zone displays. Example:
Program 03 = front left *0*, back left *3*
Program 14 = front left *1*, back left *4*

The status is displayed in the front right cooking zone display.

When programming is completed, a reset is carried out automatically. This is completed when the indicator above the ⏻ sensor comes on briefly.

Do not switch the cooktop on again until reset is completed.

Starting the programming function

- With the cooktop switched off, touch the ⏻ and 🔒 sensors **at the same time** until the Lock indicator flashes.

Selecting the program

- To set the **ones**, touch the sensor for the **back left** cooking zone followed by the respective number on the settings bar.
- To set the **tens**, touch the sensor for the **front left** cooking zone followed by the respective number on the settings bar.

Setting the status

- Touch the sensor for the **front right** cooking zone followed by the respective number on the settings bar.

Saving the settings

- Touch the ⏻ sensor until the displays go out.

If you do not want to save the settings

- Touch the 🔓 sensor until the displays go out.

Program*			Status**		Setting
P	**00**	Demo mode and factory default settings	S	0	Demo mode ON (after switching the cooking zone on *dE* appears in the timer display for several seconds)
			S	**1**	Demo mode Off
			S	9	Factory default settings restored
P	**02**	Number of power levels	**S**	**0**	9 power levels (1, 2, 3 ... to 9)
			S	1	17 power levels (1, 1., 2, 2., 3 ... to 9) If Auto heat-up is selected: *A* will flash alternately with the continued-cooking setting.
P	**03**	Induction warning tone when there is no or unsuitable cookware.	**S**	**0**	Off
			S	1	Quiet
			S	2	Medium
			S	3	Loud
P	**04**	Keypad tone when a sensor is touched	S	0	Off
			S	1	Quiet
			S	**2**	Medium
			S	3	Loud
P	**05**	Timer tone	S	0	Off
			S	1	Quiet, 10 seconds
			S	**2**	Medium, 10 seconds
			S	3	Loud, 10 seconds

* Programs not listed here are not available.

** The factory default settings are shown in bold.

Program*			Status**		Setting
P	**06**	Safety lock	S	0	One-finger locking using 🔒
			S	**1**	Three-finger locking by touching 🔒 and the sensors for the two right-hand cooking zones at the same time
P	**07**	System lock	**S**	**0**	Only manual activation of the system lock
			S	1	Manual and automatic activation of the system lock
P	**08**	Auto heat-up	S	0	Off
			S	**1**	On
P	**10**	Miele@home - only on communication-enabled appliances retrofitted with a communication module -	**S**	**0**	Feature not available
			S	1	deregistered
			S	2	registered
P	**15**	Audible tone if the sensor areas are covered	**S**	**0**	Off
			S	1	On
P	**16**	Sensor reaction speed	S	0	Slow
			S	**1**	Normal
			S	2	Fast

* Programs not listed here are not available.

** The factory default settings are shown in bold.

Troubleshooting

You can easily resolve many of the minor problems you may encounter during everyday use. With the aid of the following guide, the cause of a problem can be found and eliminated.
If necessary, contact Miele Customer Service for assistance.

Risk of injury!
Miele assumes no liability for any hazards arising from improper installation, maintenance or repairs performed by unauthorized persons!
NEVER open the appliance housing. Only Miele authorized professionals may install or perform maintenance and repair work on this appliance.

Problem	Possible fault	Solution
Cooktop or cooking zones cannot be switched on	The circuit breaker has tripped.	Reset the circuit breaker (see data plate for the correct fuse rating).
	There may be a technical fault.	Disconnect the appliance from the electric power supply for approx. 1 minute by – tripping the relevant circuit breaker or screwing the fuse out completely, or – tripping the ground fault circuit interrupter (GFCI). If, after resetting/replacing the fuse or the GFCI, it still will not switch on, contact a qualified electrician or Miele Customer Service.

Problem	Possible fault	Solution
There is a strange smell or vapours when the appliance is being used for the first time.		Each subsequent use reduces the odour and it will ultimately dissipate entirely.
In the cooking zone display the ⊔ symbol will flash alternately with the selected power setting.	There is no or unsuitable cookware on the cooking zone.	Use suitable cookware (see Cookware).
After switching the cooktop on, LC appears in the timer display for several seconds.	The system lock feature has been activated.	Deactivate the system lock (see Safety lock / System lock).
After switching the cooktop on, dE appears in the timer display for several seconds. The cooking zone does not heat up.	The device is in demo mode.	Deactivate demo mode (see Programming).
A cooking zone or the whole cooktop switches off automatically.	A cooking zone has been in use for too long.	You can use the cooking zone again by switching it back on (see Safety switch-off).
	The overheat protection was triggered.	See Overheat protection.
The booster has deactivated prematurely.	The overheat protection was triggered.	See Overheat protection.
The cooking zone is not working in the usual way with the set power level.		

Problem	Possible fault	Solution
Power level 9 is automatically reduced if you select power level 9 on the connected cooking zone.	Operating both zones at power level 9 would exceed the permitted maximum power for the cooktop.	
The cooktop switches off while in use, and a flashing *F* appears in the timer display.	One or several of the sensor are covered, e.g. by fingers, food boiling over or by an object.	Clean the control panel or remove the object (see "Safety switch-off".)
Auto heat-up is turned on, but the food does not start cooking.	Large amounts of food are being heated.	Start cooking at the highest power level, then reduce the power level manually.
	The cookware conducts heat poorly.	
The cooling fan continues to run after the appliance has been switched off.	The fan runs until the appliance has cooled down and then switches off automatically.	

Problem	Possible fault	Solution
The sensors are over-sensitive or do not react at all.	The sensitivity level of the sensors has changed.	Ensure that the cooktop is not in direct sunlight or strong artificial light and that the area around the cooktop is not too dark. Make sure that neither the cooktop nor the sensors are covered. Remove any cookware and clean the cooktop, removing any food residues. Interrupt the power supply to the cooktop for approx. 1 minute. If the problem persists, please call Miele Customer Service.
FE **flashes alternately with numbers in the timer display.**		
FE 44	The overheat protection was triggered.	See Overheat protection.
FE 47 *FE 48*	The fan is blocked or faulty.	Make sure it has not been blocked by something like a fork. Remove the cause of the blockage. If the fault message appears again, call Miele Customer Service.
Other fault messages *FE..*	There is a fault in the electronics.	Interrupt the power supply to the cooktop for approx. 1 minute. If the problem persists after reconnecting the power supply, contact Miele Customer Service.

Optional accessories

Miele offers a variety of additional accessories for its appliances including Miele cleaning and conditioning products.

These products can be easily ordered from the Miele webshop:

They also are available from Miele Customer Service (see back cover) and from your Miele dealer.

Cookware

Miele offers a wide range of cookware especially designed for Miele appliances.
Please refer to the Miele website for more details on individual products.

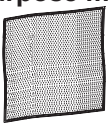
Pots in various sizes
Frying pans with lids
Anti-stick pans
Woks
Roasting pans

Cleaning products

Glass ceramic and stainless steel cleaner 250 ml

Removes heavy soiling, limescale, and aluminium residue.

All-purpose microfibre cloth



Removes finger marks and light soiling

The Miele@home system

The **Miele@home** system allows communication-enabled appliances to send status information to a display device via the electrical supply system (powerline technology).

SuperVision appliances can display status information from other domestic appliances. The main status is displayed for your cooktop: On, Off, Fault.

Status information for domestic appliances can be displayed and some controls operated within the home network area on a PC, Notebook or iPod* / iPhone* (mobile terminals) via a Miele@home gateway.
The following information could be displayed for your cooktop: Power level of each cooking zone, minute minder, switching-off time for each cooking zone. The only available control command is to switch the cooktop off.

* iPod und iPhone are registered trade marks of Apple Inc.

Con@ctivity is the communication between the cooktop and the hood. Operation of the hood occurs automatically depending on the status of the cooktop.
The cooktop sends information on its status to the hood via the household electrical supply.

To enjoy the benefits of this feature, your appliance must be fitted with a communications module.

You can find detailed information on the Miele@home system on the Internet at miele-at-home.de.

XKM 2100 KM

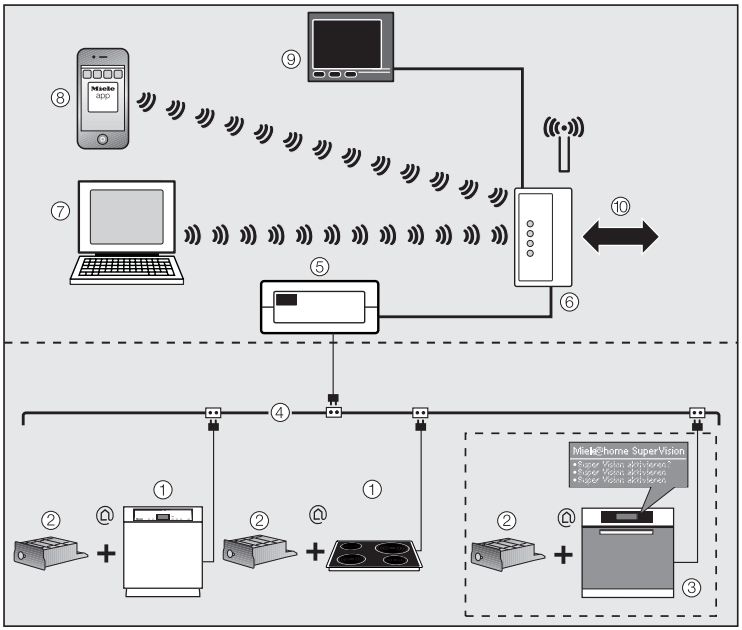
Communication module including installation accessories
- for Miele cooktops -

XGW 2000

Miele@home gateway
The gateway is the bridge between the Powerline communication of the appliances and your home network..

Optional accessories

Miele@home



① Communication-enabled appliances (examples)

② Communication module

③ SuperVision appliance

④ Electrical power supply (powerline)

⑤ Miele@home gateway

⑥ (WLAN) router

Possible connections (optional)

⑦ PC, notebook

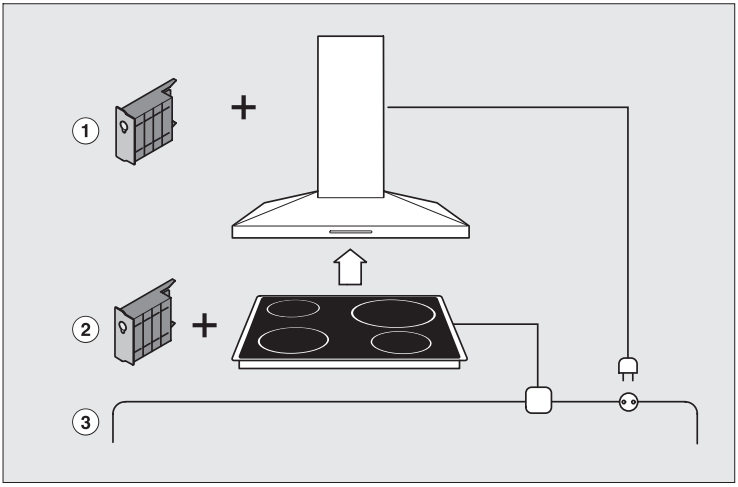
⑧ iPod* or iPhone*

⑨ Connection to a domestic bus system display

⑩ Possible Internet connection

* iPod und iPhone are registered trade marks of Apple Inc.

Con@ctivity



① Communication module XKM 2000 DA

② Communication module XKM 2100 KM

③ Electrical power supply (powerline)

Registering the cooktop

If you want to register your cooktop

– for **Miele@home**, first prepare the registration procedure on the display device (see Miele@home installation instructions)

– for **Con@ctivity**, you must first register the hood (see Con@ctivity installation instructions).

■ With the cooktop switched off, touch the ⏻ and 🔒 sensors **at the same time** until the Lock indicator flashes.

After starting the programming function, *P* (Program) and *S* (Status) will appear in the timer display. With cooktops that have 3 cooking zones, an additional display appears at the back left.

■ Touch the sensor for the **front left** cooking zone followed by 1 on the settings bar. (Program 10 selected).

■ Touch the sensor for the **front right** cooking zone followed by 2 on the settings bar. (Status 2 selected = Registration).

The registration process begins and 2 flashes. Registration will take a few minutes. 2 will become steady when the process has been completed successfully.

■ To save the setting, touch the ⏻ sensor until the displays go out.

■ Follow the installation instructions of Miele@home or Con@ctivity.

To deregister the cooktop

From **Miele@home**, first prepare the deregistration procedure on the display device (see Miele@home installation instructions)

- With the cooktop switched off, touch the ⏻ and 🔒 sensors **at the same time** until the Lock indicator flashes.

After starting the programming function, *P* (Program) and *S* (Status) will appear in the timer display. With cooktops that have 3 cooking zones, an additional display appears at the back left.

- Touch the sensor for the **front left** cooking zone followed by 1 on the settings bar. (Program 10 selected).
- Touch the sensor for the **front right** cooking zone followed by 1 on the settings bar. (Status 1 selected = Deregistration).

The deregistration process begins and 1 flashes. Deregistration will take a few minutes. 1 will become steady when the process has been completed successfully.

- To save the setting, touch the ⏻ sensor until the displays go out.
- Follow the installation instructions of Miele@home or Con@ctivity.

Safety instructions for installation

The appliance must be installed by a qualified professional and connected to the electric power supply by a qualified electrician.

The cabinet and the hood above the cooktop must be installed before the cooktop to avoid damaging it.

▶ The countertop must be heat-resistant (up to 100°C), so that it does not become deformed or the veneer detached.
The wall strips must be heat-resistant as well.

▶ The cooktop must not be installed above refrigerators/freezers, dishwashers or washer/dryers.

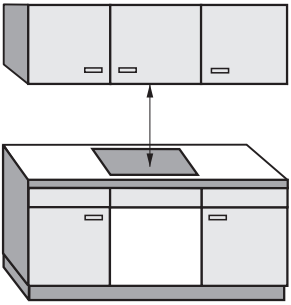
▶ This cooktop must not be installed above a stove or oven unless they have a built-in cooling fan.

▶ Ensure that the electrical supply cable for the cooktop cannot touch the floor panel after installation nor be subject to any mechanical strain.

▶ Be sure to observe the safety clearances listed on the following pages.

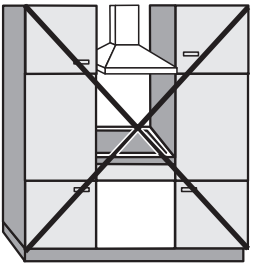
All measurements are given in mm.

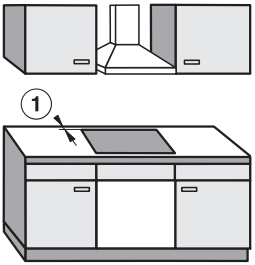
Clearance above the cooktop



For an exhaust hood above the cooktop, always use the clearance specified by the hood manufacturer. If there are no specifications from the hood manufacturer or if flammable materials (e.g. a utensil rail) are installed above the cooktop, the clearance must be at least 760 mm.

If there is more than one appliance installed below the exhaust hood, each with a different safety clearance, the largest clearance must be used.

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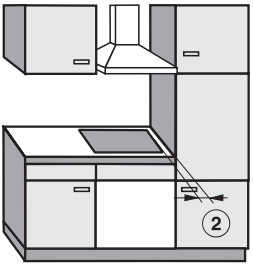
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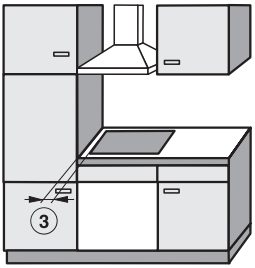

3

Minimum clearance underneath the cooktop

To ensure proper ventilation of the cooktop, a minimum clearance is required between the appliance and an oven, protective base, or drawer.

The minimum clearance from the bottom of the cooktop to

– the top of the **oven** must be **15 mm**.

– the top of the **protective base** must be **15 mm**.

– bottom of the **drawer** must be **75 mm**.

Protective base

Installation of a protective base under the cooktop is allowed but not required.

A gap of 10 mm at the back is required for the power supply cable.
For better cooling of the cooktop, we recommend a gap of 20 mm at the front.

Safety instructions for installation

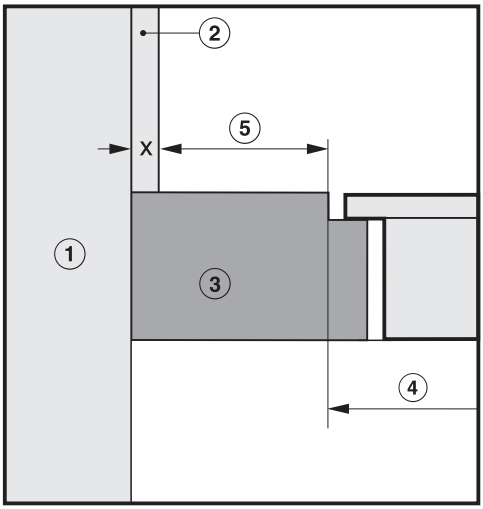
Safety clearance to a wall covering

A safety clearance must be maintained between the countertop cut-out and any wall covering to protect it from heat damage.

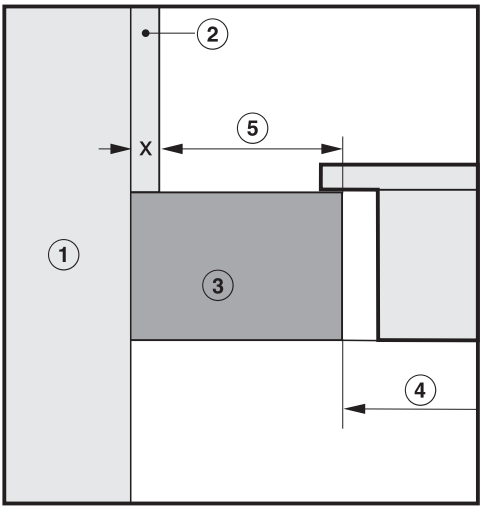
If the covering is made of a **combustible material** (e.g. wood), a safety clearance ⑤ of 50 mm must be maintained between the cut-out and the covering.

If the covering is made of a **non-combustible material** (e.g. metal, natural stone, ceramic tiles), a minimum safety clearance ⑤ of 50 mm less the thickness of the covering must be maintained between the cut-out and the covering.
Example: 15 mm wall covering
50 mm - 15 mm = 35 mm minimum clearance

Flush-fitted cooktops



Cooktops with frame or bevelled edges



① Masonry

② Wall covering
Dimension X = thickness of wall covering

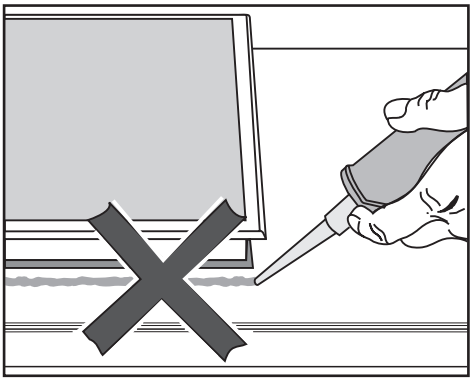
③ Countertop

④ Cut-out in the countertop

④ Minimum safety clearance
for **combustible materials** is 50 mm
for **non-combustible materials** is 50 mm less dimension X

Cooktops with frame or bevelled edges

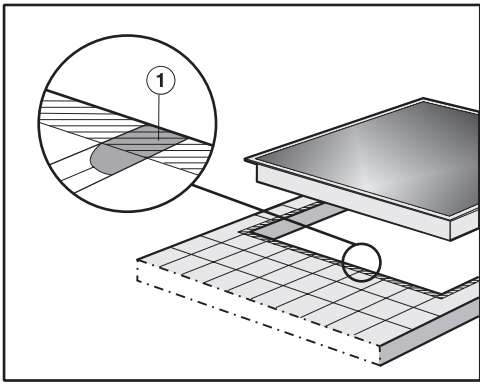
Seal between cooktop and countertop



The sealing strip under the edge of the upper part of the cooktop provides an adequate seal against the countertop.

The cooktop must not be sealed with joint sealant (e.g. silicone).
Cooktop and countertop could get damaged if the cooktop needs to be removed.

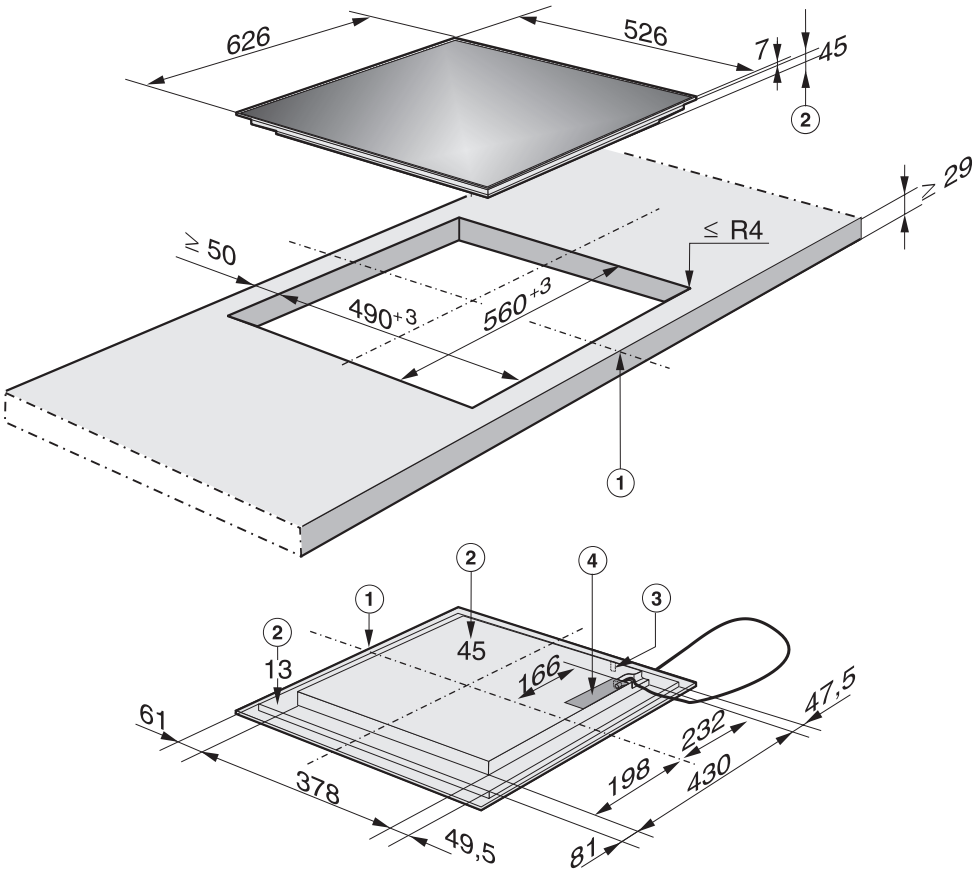
Tiled countertop



The grouting ① and the hatched area below the cooktop frame must be smooth and flat, so that the frame will be level and the sealing strip under the edge of the upper part of the cooktop can provide an adequate seal against the countertop.

Installation dimensions

KM 6310



① Front

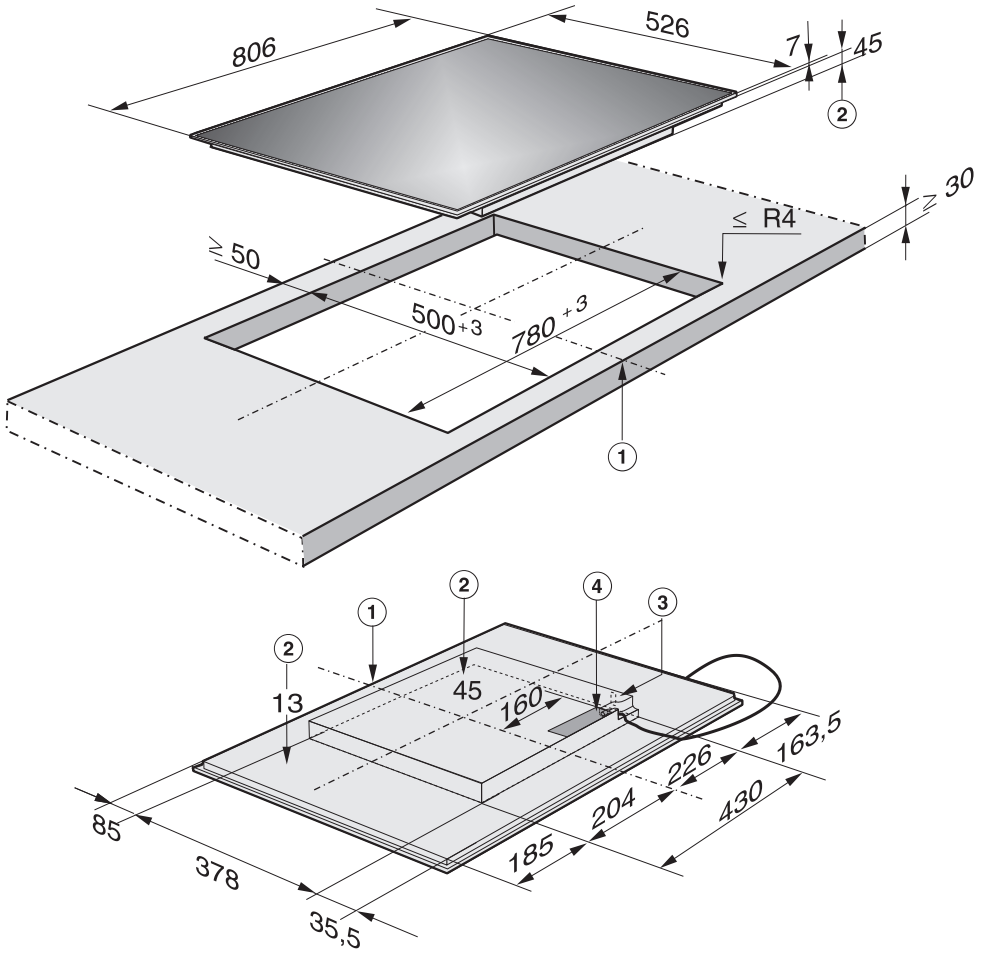
② Cooktop height

③ Connection for Miele@home

④ Electrical box

The connection cable (1440 mm long) comes with the cooktop.

KM 6344



① Front

② Cooktop height

③ Connection for Miele@home

④ Electrical box

The connection cable (1440 mm long) comes with the cooktop.

Preparing the countertop

- For the countertop cut-out use the dimensions given in the illustration. Observe the **safety clearances** (see Safety instructions for installation).
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

Ensure that the sealant does not get on the top surface of the countertop.

This cooktop has a seal underneath to keep it securely in position. Spring clips are not required.
The gap between the frame and the countertop will get smaller over time.

- Follow the instructions in the wiring diagram (see Electrical connection).

Inserting the cooktop

- Feed the power supply cable down through the countertop cut-out.
- Center the cooktop in the cut-out. Make sure that the seal under the cooktop sits flush with the countertop on all sides. This is important to ensure an effective seal.
  NEVER apply an additional sealant such as silicone!

If the seal at the corners does not lie flush on the worktop, the corner radii ≤ R4 should be re-worked with a jigsaw.

- Connect the cooktop to the electrical power supply.
- Check that the cooktop is working properly.

⚠CAUTION: Before installation or servicing, disconnect the power supply by either removing the fuses, shutting off the power main or manually "tripping" the circuit breakers.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.

Only operate the cooktop after it has been installed into the countertop.

Installer:
Please leave these instructions with the consumer.

Power supply

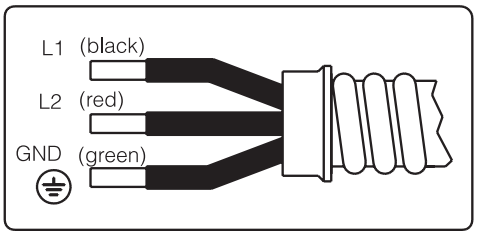
- Make sure your electrical supply matches the data plate.

Connection

The cooktop is ready for connection to a grounded power supply.

208/240 V, 60 Hz, 40 A fuse rating.

Connect as following:
Black wire: connect to L1 (hot)
Red wire: connect to L2 (hot)
Green wire: connect to GND (ground)



A dedicated line and junction box should be used to connect the cooktop to a 40 A circuit.

For further information, see the wiring diagram provided with the appliance.

⚠ **WARNING:**
THIS APPLIANCE MUST BE GROUNDED!

Connecting the electrical supply cable

The electric power supply cable must be connected to the cooktop by a qualified electrician.

Technical Service, Data plate

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the appliance. This information is visible on the silver data plate supplied with the appliance.

Adhere the included data plate and make sure the model designation matches up details on the cover page of this manual.

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For the most updated manual, visit the Miele web site.